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Huddle House opens April 23

Guardian Staff

FORT POLK, La - Fort Polk is expanding the community's dining choices with the grand opening of Huddle House Restaurant April 23 at noon. The eatery is located across from the Welch Magnolia House on Utah Avenue.

Shovels broke ground to make room for Huddle House Nov. 28. The restaurant, established in Decatur, Ga. in 1964, was built to provide a place for high school football fans to "huddle up" and eat with family and friends after Friday night games. Today's franchise allows Fort Polk customers to "huddle up" morning, noon and night - it will be open 24 hours per day.

Surrounding the Fort Polk restaurant will be picnic tables for those that want to enjoy a hearty meal in the outdoors. For those who would rather dine inside, the new 2,400-square-foot restaurant seats around 80. Another benefit hot off the griddle is that Fort Polk's addition is the only restaurant on the installation that will use a wait staff.

The new establishment is a fantastic spot for incoming Soldiers and their families, according to Brig. Gen. Daniel P. Bolger, commanding general of the Joint Readiness Training Center and Fort Polk.

"It is a great addition to the Fort Polk community," he said. "The location of the restaurant will be a friendly introduction to those entering the post and is a great place to meet and greet Soldiers and their families."

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HUDDLE 2/2/2“I think we have selected a perfect site overlooking the (Warrior Hills) Golf Course and Catfish Cove,” said Col. David Sage, Fort Polk’s garrison commander. “For the last several years, Fort Polk residents have expressed their desire for a nationally known restaurant. The Family Morale, Welfare, and Recreation Command provided the technical assistance for us to embark on a public-private venture.”

A PPV is a business arrangement between the Department of Defense and a private entity to construct, renovate, operate, and maintain MWR facilities such as brand-named restaurants on military installations. DoD installations offer the land, via lease, to certain commercial activities, allowing them to bring their products or services to post. The commercial activity bears all construction costs and pays MWR a percentage of its net profits. Fort Polk and Doughboy Foods agreed in May to formally partner to build a Huddle House Restaurant on Fort Polk and the final paperwork was signed in October, according to Sage.

“This is a perfect fit for the nonstop operational tempo at Fort Polk,” said Sage. “Doughboy Foods will partner with Fort Polk and MWR to bring long-awaited improvements to the installation’s quality of life. We look forward to a mutual success.”

Sage added that he is thankful for the support from area businesses, community and political leaders and the Vernon Parish Chamber of Commerce. Also providing thanks was Loretta Nale, director of MWR. “MWR is at the very heart of the Army’s commitment to our Soldiers and their families and we strive to provide an exceptional quality of life for them,” said Nale. “We thank the parish for their support.”



The Huddle House Restaurant is officially opening its doors on April 23. The ribbon cutting ceremony will take place at noon in the parking lot of the new Huddle House Restaurant across the street from Welch Magnolia House. The public is invited to attend.